OPTION FUNCTION CONVECTION ELECTRIC OVEN

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Forced convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

Air circulation is achieved by using one or two turbines inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as “convection”.

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It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

Note : In forced convection oven cooking can take place at temperatures lower 10 to 15°C when using a convection oven. Also it may be helpful to rotate food (Particulary larger dishes) during the cooking process.

Description :

Appareil	Dimensions	Volume	Puissance	Puissance grill
Beaune	400 mm x 305 mm x 405 mm	49 l	2650 W	2100 W
Bussy	400 mm x 305 mm x 405 mm	49 l	2650 W	2100 W
Chagny	400 mm x 305 mm x 405 mm	49 l	2650 W	2100 W
Cluny	400 mm x 305 mm x 405 mm	49 l	2650 W	2100 W
Cluny 1400	400 mm x 305 mm x 405 mm	49 l	2650 W	2100 W

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C.

The oven have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily.

The dimensions of the oven are 400 mm x 305 mm x 405 mm, 45 litre.

The electric convection oven is supplied equipped with an oven rack, a roasting tray and a roasting tray insert.

The oven is heated by a circular element surrounding a fan motor in the back wall of the oven. There is also an electric grill with a power in the roof

The heating elements are controlled by a thermostatic switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

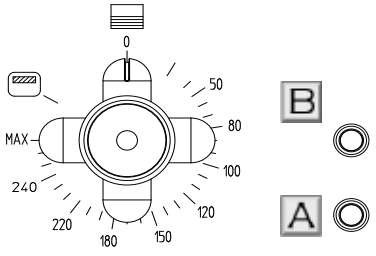
- Signal lamp A lights when the oven/ grill on.
- Signal lamp B shows status of the oven/ grill in use (see below).

Use :

The oven must be pre-heated at the thermostat setting chosen for cooking.
Turn the thermostat switch clockwise to the required mark.

The indicator lamps (A and B) are lit. When indicator lamp B is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob anti-clockwise to the O position.



Electric grill

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use

Turn the thermostat control knob one click further to the symbol. To turn off, turn the control knob anti-clockwise to the **O** position.

Useful hint : Prior to use, we advise you to read the «Use of the grill on electric ovens" paragraph in the "Preliminary recommendations for the use of the ovens" chapter of this manual.

REMEMBER : - GRILL FOOD WITH THE OVEN DOOR CLOSED
- CHECK THE FOOD

CLEANING AND MAINTENANCE

Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

CAUTION

Use NON chlorinated cleaners to clean this unit.

Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.

Do not use a steam cleaner to clean the range.

Body panels :

You can use special-purpose products for stainless steel (e.g. SUMAINOX ®, JOHNSON STAINLESS STEEL ®, PPZ STAINLESS STEEL ®). Never use abrasive products.

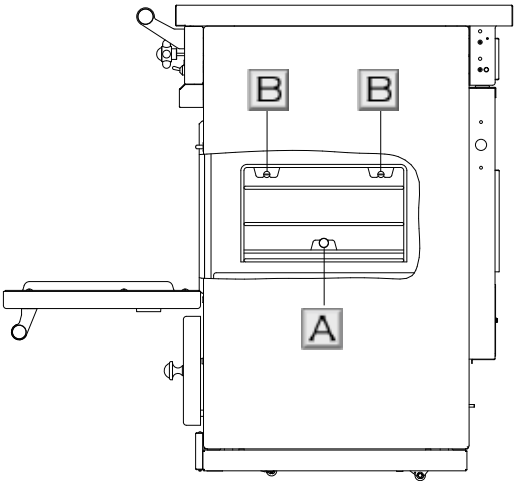
Enamelled surfaces :

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.
You can also use methylated spirit but only when the range is cold.

Ovens :

Be sure the power supply is disconnected and the ovens are cold.

Remove scales: Loosen the screw A with your hand. Slide the brackets a small distance upwards to disengage the bracket from the lugs B.



Caution : To remove the brackets, be sure the brackets are locked

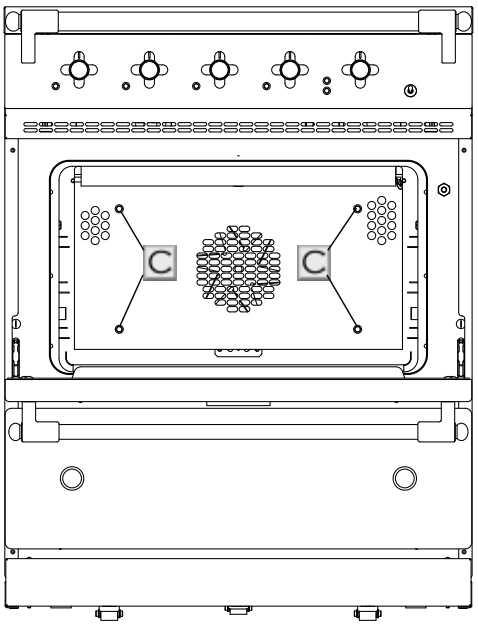
on the lugs B before loosening the screw A.

Clean the side panels with a non abrasive cleaning agent. Harsh cleaning agents should not be used. If you use such product, first remove the oven door seals and reinstall after cleaning.

Rinse and dry.

After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

If you have a convection oven, clean the back wall protecting the turbine at least once a year. The grease carried by airflow and when the range is used at lower temperatures can create smoke. Do not allow cleaner into the fans. It is advisable to remove the back panel for cleaning: unscrew the 4 screws C.



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